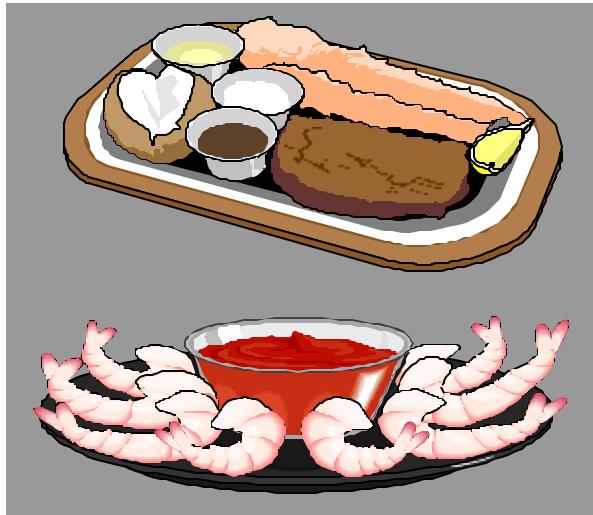


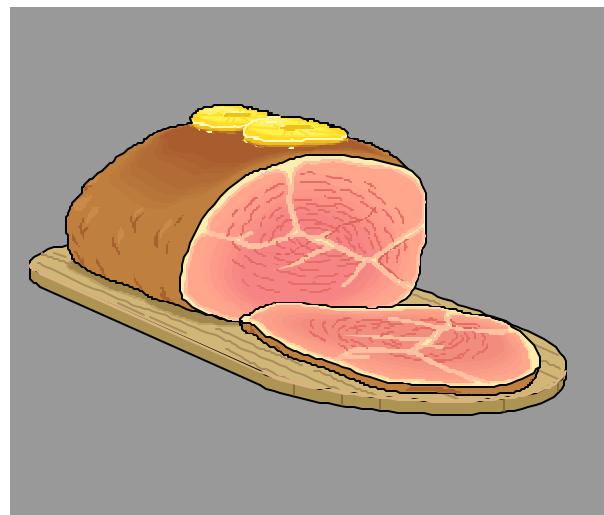
Safe Cooking Temperatures

140°F



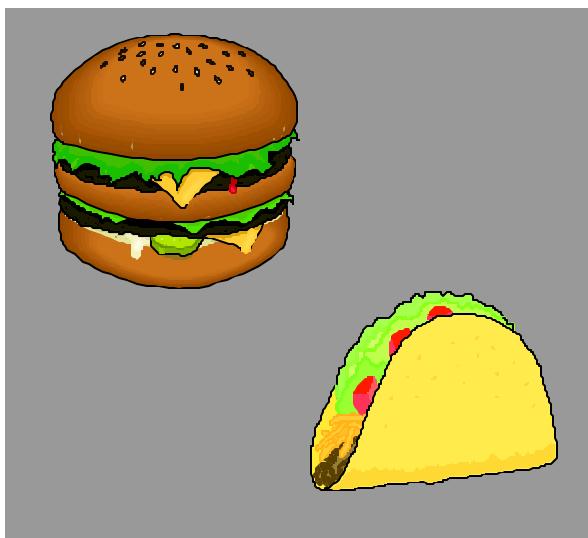
Cook Fish, Shellfish, Lamb and Beef (*except ground, fabricated or restructured beef*) to a minimum internal temperature of 140°F.

150°F



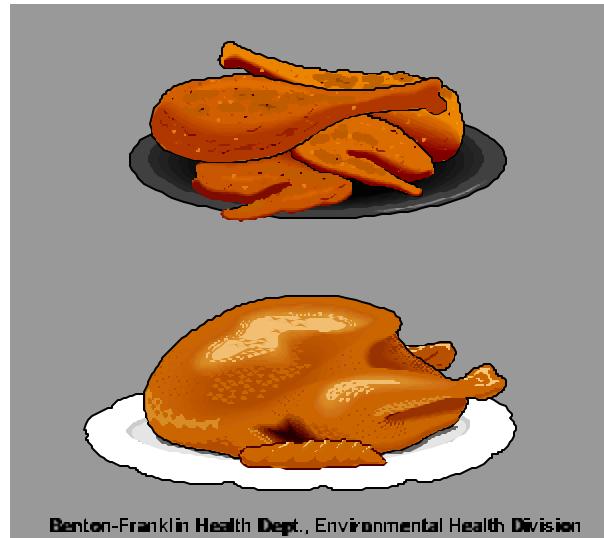
Cook Pork (*except pork sausage*) to a minimum internal temperature of 150°F.

155°F



Cook Ground Beef, and Fabricated or Restructured Meats (*ground meats and sausage*) to a minimum internal temperature of 155°F.

165°F



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Cook Poultry, Stuffed Meats, Meat Stuffings, or Casseroles to a minimum internal temperature of 165°F.